

Table 1 to Part 679--Product Codes

Fish Product Code/Description	Fish Product Code/Description
<p>03. <u>Bled only</u>. Throat, or isthmus, slit to allow blood to drain.</p> <p>04. <u>Gutted, head on</u>. Belly slit and viscera removed.</p> <p>05. <u>Gutted, head off</u>. IFQ Pacific halibut only.</p> <p>06. <u>Head and gutted, with roe</u>.</p> <p>07. <u>Headed and gutted, Western cut</u>. Head removed just in front of the collar bone, and viscera removed.</p> <p>08. <u>Headed and gutted, Eastern cut</u>. Head removed just behind the collar bone, and viscera removed.</p> <p>10. <u>Headed and gutted, tail removed</u>. Head removed usually in front of collar bone, and viscera and tail removed.</p> <p>11. <u>Kirimi</u>. Head removed either in front or behind the collar bone, viscera removed, and tail removed by cuts perpendicular to the spine, resulting in a steak.</p> <p>12. <u>Salted and split</u>. Head removed, belly slit, viscera removed, fillets cut from head to tail but remaining attached near tail. Product salted.</p> <p>13. <u>Wings</u>. On skates, side fins are cut off next to body.</p> <p>14. <u>Roe</u>. Eggs, either loose or in sacs, or skeins.</p> <p>15. <u>Pectoral girdle</u>. Collar bone and associated bones, cartilage and flesh.</p> <p>16. <u>Heads</u>. Heads only, regardless where severed from body.</p> <p>17. <u>Cheeks</u>. Muscles on sides of head.</p> <p>18. <u>Chins</u>. Lower jaw (mandible), muscles, and flesh.</p> <p>19. <u>Belly</u>. Flesh in region of pelvic and pectoral fins and behind head.</p> <p>20. <u>Fillets with skin and ribs</u>. Meat and skin with ribs attached, from sides of body behind head and in front of tail.</p> <p>21. <u>Fillets with skin, no ribs</u>. Meat and skin with ribs removed, from sides of body behind head and in front of tail.</p> <p>22. <u>Fillets with ribs and no skin</u>. Meat with ribs with skin removed, from sides of body behind head and in front of tail.</p> <p>23. <u>Fillets, skinless/boneless</u>. Meat with both skin and ribs removed, from sides of body behind head and in front of tail.</p> <p>24. <u>Deep-skin fillet</u>. Meat with skin, adjacent meat with silver lining, and ribs removed from sides of body behind head and in front of tail, resulting in thin fillets.</p> <p>30. <u>Surimi</u>. Paste from fish flesh and additives.</p> <p>31. <u>Minced</u>. Ground flesh.</p> <p>32. <u>Fish meal</u>. Meal from whole fish or fish parts; includes bone meal.</p> <p>33. <u>Fish oil</u>. Rendered oil from whole fish or fish parts.</p> <p>34. <u>Milt</u>. (in sacs, or testes).</p> <p>35. <u>Stomachs</u>. Includes all internal organs.</p> <p>36. <u>Octopus/squid mantles</u>. Flesh after removal of viscera and arms.</p> <p>37. <u>Butterfly, no backbone</u>. Head removed, belly slit, viscera and most of backbone removed; fillets attached.</p> <p>39. <u>Bones</u> (if meal, report as 32).</p>	<p>55. <u>Gutted, head off, with ice and slime</u>. IFQ Pacific halibut only.</p> <p>57. <u>Headed and gutted, Western cut, with ice and slime</u>. IFQ sablefish only.</p> <p>58. <u>Headed and gutted, Eastern cut, with ice and slime</u>. IFQ sablefish only.</p> <p>86. <u>Donated prohibited species</u>. Number of Pacific salmon or Pacific halibut, otherwise required to be discarded, that is donated to charity under a NMFS-authorized program.</p> <p>97. <u>Other retained product</u>. (provide description)</p>
	<p><u>WHOLE FISH CODES</u></p>
	<p>When using the following codes, log round weights and not product weights, even if the whole fish is not used.</p>
	<p>01. <u>Whole fish/food fish</u>.</p> <p>02. <u>Whole fish/bait</u>. Processed for bait. Sold</p> <p>41. <u>Whole fish/destined for offsite fish meal production</u>.</p> <p>51. <u>Whole fish/food fish with ice and slime</u>. IFQ sablefish only.</p> <p>92. <u>Whole fish/onboard bait</u>. Whole fish used as bait on board vessel. Not sold.</p> <p>93. <u>Whole fish/damaged</u>. Whole fish damaged by observer's sampling procedures.</p> <p>95. <u>Whole fish/personal use, consumption</u>. Fish or fish products eaten on board or taken off the vessel for personal use. Not sold or utilized as bait</p>
	<p><u>DISCARD PRODUCT CODES</u></p>
	<p>96. <u>Discard, decomposed</u>. Flea-infested fish, parasite-infested fish, decomposed, or previously discarded fish.</p> <p>98. <u>Discard, at sea</u>. Whole groundfish and prohibited species discarded by catcher vessels, Catcher/Processors, Motherships, or Buying Stations delivering to Motherships.</p> <p>99. <u>Discard, onshore</u>. Discard after delivery and before processing by Shoreside Processors and Buying Stations delivering to Shoreside Processors and in-plant discard of whole groundfish and prohibited species during processing.</p>
	<p><u>PRODUCT DESIGNATION</u> (see 679.2)</p>
	<p>A <u>Ancillary</u>.</p> <p>P <u>Primary</u>.</p> <p>R <u>Reprocessed or rehandled</u>.</p>
<p>54. <u>Gutted, head on, with ice and slime</u>. Belly slit and viscera removed. IFQ Pacific halibut and sablefish only.</p>	

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